



CLASSIQUE CATERING

Chilled Plated Lunches

All chilled lunches are served with house-baked bread and butter, House-blend coffee and iced tea.

Desserts available for an additional \$4.25

A Labor Fee of \$100 will be applied on Groups of less than 25

Chicken or Beef Fajita Salad	30.50
Ancho Marinated & Grilled Strips of Chicken or Beef, Lettuce, Marinated Beans, Salsa, Guacamole, Tomatoes & Cilantro, Sour Cream, Salsa, Flour Tortilla Bowl	
Cobb Salad	30.50
Butter Leaf, Romaine Lettuce, Marinated Grilled Chicken Breast, Avocado, Tomato, Cucumber, Hard Boiled Eggs, Peppered Bacon, Onion, Crumbled Blue Cheese, Creamy Herb Dressing	
Grilled Caribbean Chicken Salad	30.50
Mango, Pineapple Salsa, Seasonal Berries, Orange Lime Vinaigrette	
Mediterranean Chicken Salad	30.50
Lemon Oregano Grilled Chicken Breast, Mixed Greens, Orzo, Marinated Cucumbers, Kalamata Olives, Tomatoes, Grilled Baby Vegetables, Feta Cheese, Lemon Herb Vinaigrette	
Chinese Chicken Salad	30.50
Shredded Breast of Chicken, Napa Cabbage, Carrots, Water Chestnuts Cucumbers, Radishes, Snow Peas, Cilantro, Scallions, Ginger Hoisin Dressing	
Marinated Flank Steak Salad	32.50
Slices of Tender Flank Steak, Field Greens, Corn & Black Bean Relish, Assorted Berries, Pistachios, Feta Cheese, Chipotle Lime Vinaigrette	
Roasted Turkey and Muenster Cheese Sandwich	30.50
Turkey Breast, Muenster Cheese, 9-Grain Ciabatta, Lemon Herb Aioli Dressing, Apple & Poppy Seed Slaw, House Made Vegetable Chips, Sliced Seasonal Fruit	
Farm-to-Fork Spring/Summer Salad	30.50
Sliced Breast of Chicken, Butter Lettuce, Watermelon Radish, Snap peas, Delta Asparagus, Shaved Fennel, Summer Squash, Citrus Vinaigrette *Substitute Salmon for 2.00	
Farm-to-Fork Fall/Winter Salad	30.50
Sliced Chicken Breast, Spinach, Arugula, Pear, Dried Cranberries Candy stripe Beets, Multi-colored Carrots, Butternut Squash, Pomegranate Vinaigrette *Substitute Salmon for 2.00	



CLASSIQUE CATERING

Hot Lunches

All plated lunches are served with starter salad, house-baked bread and butter, house-blend coffee and iced tea.

Desserts available for an additional \$4.25

A Labor Fee of \$100 will be applied on Groups of less than 25

Bourbon Braised Short Rib Style Pot Roast * This is a Seasonal item available in the Fall/Winter Mashed Parsnips & Potatoes, Pan Gravy, Local Seasonal Vegetables	39.00
Chili Rubbed Flank Steak * This is a Seasonal item available in the Spring/Summer House-Made Dry Rub Seasoned Grilled Flank Steak, Grilled Onions, Roasted Corn & Mushroom Ragu, Garlic Roasted Mashed Potatoes, Local Seasonal Vegetables	39.00
Tuscan Seared Salmon Artichoke Puree & White Bean Puree, Lemon Basil Vinaigrette, Sun Dried Tomato Polenta, Local Seasonal Vegetables	37.00
Poached Salmon Dill Butter Sauce, Local Multi-Grain Rice, Local Seasonal Vegetables.	37.00
Grilled Sonoma Chicken Seasoned Chicken Breast, Chardonnay Beurre Blanc, Crispy Shallots, Yukon Mashed Potatoes, Local Seasonal Vegetables	35.00
Honey Brined Chicken Seasoned Chicken Breast and Tangerine Beurre Blanc, Local Rice Pilaf Local Seasonal Vegetables	35.00
Grilled Lemon Basil Chicken * This is a Seasonal item available in the Spring/Summer Lemon & Basil Marinated Chicken Breast, Lemon Basil Butter, Tomato & Corn Salsa, Garlic Roasted Mashed Potatoes, Local Seasonal Vegetables	35.00
Grilled Chicken with Apple Relish * This is a Seasonal item available in the Spring/Summer Herb Cream Sauce, Wild Mushroom White Polenta, Local Seasonal Vegetables	35.00
Turkey Filet Cilantro Chile Lime Sauce *Spring/Summer, Sage Cream Sauce *Fall/Winter, Roasted Garlic Mashed Potatoes, Local Seasonal Vegetables	35.00
Lemongrass Glazed Chicken Black Rice Blend, Pickled Cucumber, Local Seasonal Vegetables	35.00
Italian Sausage, Chicken, or Vegetarian Lasagna With Local Seasonal Vegetables & Soft Garlic Breadsticks	35.00
Chicken or Pork Empanada Rice Verde, Fire Roasted Salsa	35.00



CLASSIQUE CATERING

Vegetarian Entrees

All plated lunches are served with starter salad, house-baked bread and butter, house-blend coffee and iced tea.

Desserts available for an additional \$4.25

A Labor Fee of \$100 will be applied on Groups of less than 25

Stuffed Portobello Mushroom 35.00

Baked Portobello Stuffed with Brie, Grilled Vegetables, Roasted Garlic & Fresh Herbs served on a Bed of Soft Polenta & Roasted Red & Yellow Bell Pepper Sauce

Grilled Vegetable Strudel 35.00

Grilled Seasonal Vegetables in Phyllo Dough.
Roasted Red & Yellow Pepper Sauce, Herbed Couscous and Vegetable Garnish.

Vegetarian Empanada 35.00

Sweet Potato and Black Bean filling, Rice Verde, Fire Roasted Salsa

Vegan Entrees

Black Bean Cake with Red Velvet Compote 35.00

Red Beets, Strawberry Chipotle Sauce, Micro Greens

Shepherd's Pie 35.00

Wild Mushroom, Caramelized Onion, Local Seasonal Vegetables

Moroccan Spiced Chick Pea Cake 35.00

Red Pepper Coconut Curry, Apricot-Date Chutney, Local Seasonal Vegetables

Fire Roasted Eggplant 35.00

Stuffed with Quinoa, Chimichurri, Garlic

Risotto Cakes 35.00

Rustic Roasted Red Pepper Sauce and Local Seasonal Vegetables

Roasted Cauliflower Steak 35.00

with Garlic, Parsley, Walnuts and Local Seasonal Vegetables



CLASSIQUE CATERING

Luncheon Starter Salads

A choice of one of the following salads is included with your Hot Entrée selection.
Other salad choices are available at an additional charge.

House Salad of Butterleaf & Romaine, English Cucumber, Radish, Cherry Tomatoes, Croutons & Creamy Herb Dressing

Tri-Color Caesar Salad, Romaine, Kale, Radicchio, Shaved Parmesan, Croutons, Caesar Dressing

Greek Salad of Mixed Greens, Kalamata Olives, Grilled Red Onions, Tomatoes, Feta & Oregano Lemon Dressing

*Seasonal Spring/Summer Options

Baby Spinach, Blueberries, Red Onion, Feta, Almonds, lemon Poppy Seed Dressing
Spring Greens, Asparagus, Shaved Parmesan, Fennel Seed, Lemon Vinaigrette

*Seasonal Fall/Winter Options

Mixed Greens, Apple, Pear, Beets, Goat Cheese, Cherries, Toasted Pecans, Balsamic Fig Vinaigrette
Spinach Salad, mandarin Oranges, Candied Bacon Lardons, Sweet Vidalia Onion Vinaigrette

Mixed Greens, Cherry Tomatoes, Carrot, Jicama, Pumpkin and Sunflower Seeds with Miso Ginger Dressing

Baby Arugula, Grilled Baby Artichokes, Pickled Red Onion, Asparagus, Olives and Lemon Dressing *Seasonal-Spring/Summer

Luncheon Desserts ~

Available for an *additional \$4.25 when accompanied with Lunch Entrée*

A la Carte \$5.25

Mixed Berry-tini
Pineapple-Passion Fruit Sponge Cake Mojito-tini
Godiva Brownie Chocolate-tini
Strawberry Shortcake-tini
Caramel Banana Nut Bread Pudding-tini
Red Velvet Cheesecake Trifle-tini
Nutella Chocolate Truffle-tini
Banana Caramel Pie-in-a-Jar
Coconut Cream Pie-in-a-Jar
Rustic Apple Pie
New York Cheesecake
Chocolate Decadence with Raspberry Coulis



CLASSIQUE CATERING

Gourmet Box Lunches

\$27.00

All Box Lunches Sandwiches or Wraps Include:

Miss Vickie's Kettle-style Chips (*Excluding Box Salad*)

Gourmet Cookie

Maximum of 3 Box Lunch Choices and (1) Side Choice

A Labor Fee of \$100 Will Be Applied to Groups of Less Than 25

Choice of (1) Side

Tomato, Mozzarella and Basil Salad

Lemon Dill Orzo Salad

Yukon Potato Salad

Southwest Black Bean and Corn Salad

Crudit  & Hummus

Whole Fruit

Tri-color Tortilla Chips and House-made Salsa – **upgrade \$1.50**

House-made Herb and Parmesan Kettle Chips – **upgrade \$1.50**

Southwest Grilled Steak Sandwich OR Wrap

Grilled Steak with Avocado, Caramelized Onions, Oven Roasted Tomatoes and

Chipotle Aioli on a Sourdough Roll or in a Chipotle Wrap

Black Forest Ham Sandwich OR Wrap

Black Forest Ham with Grilled Portabella, Swiss Cheese, Spring Mix and Whole Grain Mustard

on a Pretzel Roll or in an Onion Herb Wrap.

Central Valley Chicken Sandwich OR Wrap

Grilled Chicken, Provolone, Caramelized Onion, Lettuce and Basil Aioli on a Multi-Grain Croissant or in a Whole Wheat

Wrap

Roasted Turkey Sandwich OR Wrap

Roasted Turkey, Pepper jack Cheese, Romaine, Tomato, and Garlic Aioli on a Nine Grain Roll or in a Chile Tomato Wrap

Chicken Caesar Salad OR Wrap

Grilled Chicken with Romaine, Tomato, Parmesan and Caesar Dressing in a Spinach Wrap

Quinoa Salad OR Wrap

Quinoa, Tomato, Herb, Feta, Spinach & Arugula Lemon Vinaigrette on Mixed Baby Greens or in a Spinach Wrap

Chicken Salad OR Wrap

Chopped Chicken Breast, Apples, Grapes, Celery, Scallions, Tarragon with Citrus Aioli on Bed of Mixed Baby Greens

OR in a Spinach Wrap

ADD:

Assorted Sodas & Bottled Waters \$4.25 pp

Iced Tea & Lemonade \$4.00pp

Coffee, Decaf, Hot Tea \$4.00pp

OPTION: Above Items set up "Buffet Style" \$1.75pp



CLASSIQUE CATERING

Lunch Buffets

Accompanied by freshly brewed coffee, tea and iced tea.

There is a 50-person minimum. A \$250 Labor Fee Will Be Applied to Groups Less than 50

An eight (8) dollar surcharge will be added if ordered for dinner.

California Lunch Buffet

42.75

Served with Seasonal Vegetables, House Baked Bread
and Chef's Choice Dessert

Choice Of Two

Caesar Salad

Tossed Green Salad with Two Dressings

Baby Spinach Salad with Feta, Blueberries, Almonds, Lemon Poppy seed Dressing

Quinoa Salad with Cherry Tomatoes, Spinach and Fresh Herb Vinaigrette

Mediterranean Pasta Salad

Jicama Green Bean Salad

Mixed Greens & Jerusalem Artichoke with Basil & Chive Balsamic Vinaigrette

Grilled Vegetable Pasta Salad

Choice Of Two

Tri Tip with Fire Roasted Salsa

Grilled Flank Steak with Natural Juices

Chicken Marsala

Grilled Chicken with Rustic Tomato and Basil Sauce

Turkey Breast with Cilantro Lime Sauce

Roast Pork Loin with Applejack

Baked Salmon with Apple & Fennel Chutney & Spätzle

Choice Of Two

Wild & Long Grain Rice with Red Peppers and Pine Nuts

Oven Roasted Parmesan Sage Red Potatoes

Horseradish Buttermilk Mashed Potatoes

Herb & Mushroom Orzo

White Polenta with Parmesan

Sautéed White Potatoes, Apples, Onion & Mint

Deli Lunch Buffet

37.25

Served with Sliced Breads & Deli Rolls, Relish and Condiment Tray
House made Kettle Chips and Fresh-Baked Cookies and Brownies

Choice Of Two

Tossed Green Salad with Two Dressings

Penne Pasta Salad

Fresh Fruit Salad

Red Potato Salad

Meats

Roast Beef, Roast Turkey, Honey Glazed Ham, Dry Italian Salami

Cheeses

Smoked Gouda, Cheddar, Pepper Jack, Swiss



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Latin Lunch Buffet

38.00

Sweet Potato, Black Bean, Jack Cheese Enchiladas
Chicken Chingalingas
Warm Flour Tortillas, Guacamole, Sour Cream, Fire-roasted Salsa
Verde Rice
House-Made Pinto Beans
Tossed Green Salad with Queso Fresco, Jicama, Tomatoes, Chipotle Dressing
Tri-Color Tortilla Chips
House-made Churros

Asian Lunch Buffet

38.00

Pacific Rim Slaw with Julienne Snow Peas, Carrots, Tamari Miso Vinaigrette
Stir Fry Steak with Spicy Orange Sauce
Green Coconut Curry Chicken
Vegetable Chow Mein
Stir Fry Vegetables
Steamed Rice
Macadamia Nut Cookies

Italian Lunch Buffet

38.00

Eggplant Verde stuffed with Quinoa
Chicken Piccata
Caesar Salad
Steamed Penne Rigate with Marinara & Alfredo Sauces
Seasonal Vegetables
Soft Breadsticks
Tiramisu Bars

Indian Lunch Buffet

38.00

Vegetarian Samosa with Cilantro Mint Chutney
Dal Mahlcani
Cauliflower Potato Aloo Gobi
Bas Mati
Biryani Rice
Butter Chicken
Pappdum
Cardamom Shortbread Cookies